

## Claims

1. A process for producing functional bread crumbs comprising mixing fresh bread crumbs with powdery starch and/or powdery protein; and drying the resultant mixture to thereby cause the powdery starch and/or powdery protein to adhere to the bread crumbs.

2. The process for producing functional bread crumbs according to claim 1, wherein the powdery starch and/or powdery protein in a total amount of 2-60 parts by weight are caused to adhere to 100 parts by weight of the fresh bread crumbs.

3. A process for producing functional bread crumbs according to claim 1, wherein, in addition to the powdery starch and/or powdery protein, powdery sugar is caused to adhere to the fresh bread crumbs.

4. The process for producing functional bread crumbs according to claim 3, wherein the powdery starch, powdery protein, and powdery sugar in a total amount of 2-60 parts by weight are caused to adhere to 100 parts by weight of the fresh bread crumbs.

5. The process for producing functional bread crumbs according to claim 3 or 4, wherein 0.01-80 parts by weight of the powdery sugar is mixed with 100 parts by weight of the powdery starch and powdery protein.

6. Functional bread crumbs comprising bread crumbs, and powdery starch and/or powdery protein adhered thereto.